





Chateau Vitallis Macon Fuisse





Vintage: 2017

The Vitallis Macon Fuisse has good intensity on the nose, with hints of Apricot. Round and supple on the palate with good minerality and a long finish.

Grape Varietals: Chardonnay

Vine Age: 20-45 years

Appellation: Macon Fuisse

Yield: 66 hl/ha

Soils: Clay and limestone

Food Pairing: as an aperitif, Shell fish or goat cheese

Pronounced yellow gold. The clean, ample nose is youthful and somewhat reserved, suggesting mature yellow peach as well as subtle lemony and flowery highlights. In the mouth, the wine shows maturity and restraint. Moderately full bodied, there are underlying, subtly sweet yellow fruits and a ripe, balanced acid frame. This excellent Chardonnay proves the merits of a Macon fro the commune of Fuisse, which deserves to be better known. - RB

This property, situated in heart of the picturesque village of Fuisse, is one of the few large estates in the area and covers 24 acres. It has been owned by the Dutron family since 1835. The vineyards are situated on Southeast facing slopes at an altitude of 750 to 900 feet in the villages of Fuisse and Solutre. The estate is known for its old vines, some of which are over 65 years old. The average age is 35 years. The present owner, Monsieur Denis Dutron uses traditional methods in the vineyards and in his temperature-controlled cellar. The use of stainless steel vats assures a long cool fermentation and preservation of the fruit and aromas. His wines are regular medal winners in the many French competitions.



